

Mexican Mashed Potato Casserole



Here is a way how to use mashed potatoes leftovers and not to make gnocchi or plum dumplings.

INGREDIENTS :

400 g cheese (Gouda)

1,500 kg mashed potatoes

500 g mixed vegetables (frozen)

1 kg minced meat

500 ml cooking cream

1 small tin of corn

1 tin of red beans

3 bell peppers (red, yellow and green)

50 g tomato puree

3 cloves of garlic

2 onions (big)

1 spoon of ground red pepper

$\frac{1}{2}$ tea spoon of pepper

$\frac{1}{2}$ tea spoon of chilli

1 tea spoon of thyme

1 spoon of Vegeta

1 tea spoon of salt

20 ml of oil

PREPARATION :

1 . peel the onions and cut them into tiny cubes ...

2 . wash the bell peppers, deseed them and cut them into small stripes ...

3 . fry onion on preheated oil , add meat and keep on braising till the meat changes its colour ...

4 . chop or press the garlic, then add all the spices and continue braising 5 do 8 minutes ...

5 . add tomato puree, vegetables (except for corn and beans), and braise ca. 5 to 8 minutes and pour cooking cream, stir and go on cooking for ca. 5 minutes

6 . taste to make sure if it is seasoned enough ...

7 . take away from the cooker and add corn and beans, and stir well ...

8 . pour the mixture of meat and vegetables into a big tray, even the surface, stir mash potatoes and distribute them on the meat evenly ...

9 . sprinkle grated cheese on mashed potatoes ...

10 . put the Mexican Casserole into the oven, preheated to 200 degrees C for ca. 25 – 30 minutes ...



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